

## Course Syllabus for Complexity and Finesse in Fragrance and Flavor (SCSL195)

Credit: 3(2-3-5)

Google Class Code: a7bqmnxl

Class Link: <https://classroom.google.com/c/ODM1ODY0NTgyNTcw?cjc=a7bqmnxl>

Lecture Time: Saturdays 08:00-10:00 o'clock (SC2-340)

Lecturer: Pahol Kosiachinda, Ph.D.

Week	Date	Topic
1	10 Jan	Orientation
2	17 Jan	Commercial products with sources from microorganisms
3	24 Jan	Commercial products with sources from plants
4	31 Jan	Commercial products with sources from animals
5	7 Feb	Fragrance palette (floral and fruity)
6	14 Feb	Fragrance palette (woody and gourmand)
7	21 Feb	Fragrance palette (herbal and ambery)
8	28 Feb	Natural identical products
9	7 Mar	Extraction process
10	14 Mar	Biology of sensory and perception: Flavors
11	21 Mar	Quality assessment and quality control
12	28 Mar	Trends in research and development
13	11 Apr	Project presentation 1
14	18 Apr	Project presentation II
15	2 May	<i>Examination</i>

### Evaluation

TQF	Evaluation Method	Week	Proportion
1	- Participation/Activities - Attendance/Attention	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13	30 %
2	- Laboratory	1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13	30%
3	- Project	1, 2, 3, 4, 5, 6, 7,	20 %
4	- Examination	9, 10, 11, 12, 13	20 %

### Grading:

Total percentage	0-49	50-54	55-59	60-64	65-69	70-74	75-79	80-100
Grade	F	D	D+	C	C+	B	B+	A
Grade	U	S					O	

## Course Syllabus for Complexity and Finesse in Fragrance and Flavor (SCSL195)

Credit: 3(2-3-5)

Laboratory Time: Saturday 10:00-13:00 o'clock (SC3-300)

Lecturer: Dr. Pahol Kosiyachinda

Laboratory technician: Ms. Suchada Geawduanglek

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Week	Date	Topic
1	10 Jan	Orientation
2	17 Jan	Investigation of natural products from microorganisms
3	24 Jan	Investigation of natural products from plants
4	31 Jan	Investigation of natural products from animals
5	7 Feb	Ingredients for fragrance palette (floral and fruity)
6	14 Feb	Ingredients for fragrance palette (woody and gourmand)
7	21 Feb	Ingredients for fragrance palette (herbal and ambery)
8	28 Feb	Commercial natural identical products
9	7 Mar	Extraction of natural materials
10	14 Mar	Biology of fragrances and flavors (sensory)
11	21 Mar	Formulation
12	28 Mar	Standard methods in quality assessment and quality control
13	11 Apr	Development and technology in natural products
14	18 Apr	Research in natural products
15	2 May	<i>Examination</i>

### Grading:

Total percentage	0-49	50-54	55-59	60-64	65-69	70-74	75-79	80-100
Grade	F	D	D+	C	C+	B	B+	A
Grade	U	S					O	